		ALL PURPOSE CHECKLIST	PAGE	OF	PAGE
	Hazard Analysis Critical C		OPR	DATE	
NIO.	Monitoring Procedure Rep	ort	VEC	NO	DT/A
NO.	PROCESS/CCPs		YES	NO	N/A
1	RECEIVING (CCP):	Annuared Courses, DII Stown (way be present)			
	Monitoring Criteria:	Approved Source: PH Stamp (may be present) Shellfish Tags		}	
		Temperature > 140°F, 28-41°F, < 0°F		İ	
		Condition of products (dents, swellers, torn bags)		İ	
	Deliveries:	Vendor/Products Results	j	ĺ	İ
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2	STORAGE (CCP):  Monitoring Criteria:	Rotation	-		
	Monitoring Criteria:	Raw/Cooked/Separated in storage		İ	
		Rodent/Insect Infestation			
	Results:	Temperature: $28-41^{\circ}F$ , $< 0^{\circ}F$			İ
3	THAWING (CCP):				
	Monitoring Criteria:	Arrangement: Beef	ļ		ļ
		Pork Chicken	-		
	It/Dlt		i		ļ
	Item/Results: Item/Results:	Temperature: 28-41°F Emergency: Surface < 41°F			
	Item/Results:	Running Water < 70°F		İ	
4	PROCESSING PRIOR TO				
4	Monitoring Criteria:	Cold potentially hazardous food at temperature less than or			
	Item/Results:	equal to 41°F	j	İ	
	Item/Results:	Hot potentially hazardous food at temperature more than or	j	Ì	
		equal to 140°F	ĺ		
		Prevent contamination by:		ļ	
		Ill workers not working		ļ	
		Worker hands not touching ready to eat foods	}	}	
		Workers not wearing jewelry (plain wedding band OK) Equipment and utensils clean and sanitized	-		
	Results:	Chlorine Sanitizing solution: 100 ppm/10 seconds			
5	COOKING TIME AND T				
	Monitoring Criteria:	> 165°F/15 sec - Poultry	j	İ	İ
	g	> 155°F/15 sec – Pork, ground beef			ĺ
		> 145°F/15 sec – Beef (or 3 min for roasts)			ĺ
		> 130°F/121 min Beef (roasts)			
		> 165°F/15 sec - leftover foods			ĺ
	Food Items:	Time/Temperature:	ļ		
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OCESS/CCPs OT HOLDING (CCP):     Monitoring Criteria:     Item:  OOLING/LEFTOVER M     Monitoring Criteria:  Item:  EHEATING (CCP):     Monitoring Criteria: Results:  LEAN UP/MANUAL DI     Monitoring Criteria:	Food cooled to < 70°F in 2 hours; 70°F to < 41°F in 4 additional hours by one of the following methods:  Check all that apply: Product stored in shallow pans, 3" or less usually adequate Ice water bath or stirring Solid piece less than or equal to 6 lbs (approx 3" portions). Rapid chill refrigeration (use freezer for initial chill) Time/Temperature:  Food temperature at thickest part more than or equal to 165°F/15 sec Discard within 7 days	YES	NO	N/A
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LEAN UP/AUTOMATIO	Air Dry			
Monitoring Criteria:	C DISHWASHER (CCP):  Multi-tank 180°F (gauge) for sanitizing step  Single tank 165°F for sanitizing  Temperature requirements for chemical sanitizers vary. Is sanitizer present?  Technique:  Clean water  Air Dry			
LEAN UP/TABLES & L Monitoring Criteria:	ARGE EQUIPMENT (CCP): Time: within 4 hours Chlorine Sanitization: 100 ppm for 10 sec Results:			
CTION: (The action bloom	ock should be filled out on any CCPs not meeting the criteria)			